



BISTRO NIJEHOLT



We charge € 3.00 per person for bread from the Vlaamsch Broodhuys, snacks and herbal water

THREE-COURSE MENU

€ 41.00

Available between 12:00 and 21:00

Starters



Poached free-range egg

with smoked trout, toasted brioche and tartar sauce

Farmers pâté

with celery and compote of pearl onions, Raisins and clove

Crispy flammkuchen

with a salad of roasted autumn vegetables, onion compote, hazelnut and Bleu de Wolvega (vegetarian)

Price of the courses

Starter € 16.00

Main course € 25.00

Dessert € 9.00

Main courses



Traditional autumn stew

with 'Frisian Spätzli', red cabbage and apple

Fried pikeperch

with pearl barley, mushrooms, watercress and white wine sauce

Risotto of beetroot

with Stokâlde Fryske, maggi plant, turnips and marinated beetroot (vegetarian)

Veal tenderloin

with stewed cabbage, potato mousseline and creamy sauce of morels

Desserts



Crunchy profiterole

with caramelized apple, aniseed parfait and brandied raisins ice cream

Dark chocolate cake

with compote of stewed pear, egg liqueur cream and vanilla ice cream

Frisian cheeses

hard and soft cheeses with toasted nut bread and mustard fruit

€ 14.50 / ** € 7.50

LUNCH DISHES

Available between 12:00 and 17:00

Club sandwich with smoked chicken

with fried egg, tomato, cucumber, frying bacon and Tynjetaler (cheese) € 21.50

Winter salad

with chicory, baked apple, soft goat cheese and toasted macadamia nuts € 19.50

Grilled sandwich

toasted farmer's bread with ham, old clove cheese, homemade spicy ketchup € 16.00

Porcini mushroom omelette

with stewed onions, Stokâlde Fryske and toasted farmer's bread (vegetarian) € 21.50

Traditional beef croquettes

with farmer's bread and Pake Oeds mustard € 19.50

"Lauswolt Lunch"

Soup of the day, croquette served with bread and a green salad € 21.50

SOUP OF THE DAY

Spicy pumpkin soup
with curry and black lentils
(vegetarian)

€ 12.50 / ** € 0.00



Can also be ordered as a starter
in the three-course menu

FISH AND SEAFOOD



'Zeeuwse Creuses no.3'

€ 3.75 per piece

Zeeland oysters 0000

€ 4.75 per stuk

Our oysters are served with lemon, rye bread and red wine vinegar with shallots

Canned sardines in olive oil 'Ortiz'

with garlic toast, pickled onions and tomato salad

€ 18.50 / ** € 4.50

Homemade shrimp croquettes

with brioche, tarragon mayonnaise and lemon

€ 19.50 / ** € 5.50

SPECIALTIES

Shared starters

selection of our starters
minimum of two people

€ 22.50 per person / ** € 6.50 per person



Roasted Black Angus entrecote

'beurre Café de Paris'

€ 37.50 / ** € 12.50

Traditional Black Angus burger

toasted brioche bun, onion marmalade, bacon, pickles, fried egg and Stokâlde Fryske (cheese)
(served with Fries from Zuyd) € 26.00

Dishes that are not included in the
three-course menu can also be ordered within

SOFT DRINKS

Coca Cola	€ 4.75
Coca Cola Zero	€ 4.75
Sisi	€ 4.75
7-up	€ 4.75
Cassis	€ 4.75
Rivella	€ 4.75
Bitter Lemon	€ 4.75
Fever Tree tonic	€ 5.00
Ginger Ale	€ 4.75
Lipton Ice tea Sparkling	€ 4.75
Lipton Ice tea Green	€ 4.75
Crodino	€ 4.75
Bru 1 liter sparkling or still water	€ 8.00

HOT DRINKS

Coffee	€ 4.25
Tea	€ 4.25
Espresso	€ 4.25
Ristretto	€ 4.25
Cappuccino	€ 5.25
Café au Lait	€ 5.25
Latte Macchiato	€ 5.25
Coffee, Tea 'Nijeholt'	€ 7.50

with sweets and Beerenburg egg nog



MAALLUST De Vriendschap (Lauswolt's own blond beer)	€ 5.95
MAALLUST Weizen	€ 5.95
MAALLUST Dubbel	€ 5.95
MAALLUST Tripel	€ 6.25

SPARKLING WINES

La Tordera "Saomi"
Spumante Brut € 8.00 / 42.50

Laurent Perrier
La Cuvée Brut S.A. € 16.00 / 89.50

WHITE WINES

Beaurepart
Sauvignon Blanc, Gros Manseng,
Côtes de Gascogne, 2019 € 5.25 / 32.00

Maison Barboulot
Chardonnay, Languedoc, 2019 € 5.75 / 35.00

Weingut Seeger
Weisserburgunder, Baden, 2019 € 42.00

Fillaboa Albariño
Albariño, Rias Baixas, 2020 € 59.00

Cloudy Bay
Sauvignon Blanc, Marlborough, 2020 € 65.00

ROSÉ WINES

MIP Classic Rosé
Syrah, Grenache, Provence, 2019 € 8.50 / 45.00

RED WINES

Simonsig Estate
Cabernet Sauvignon, Shiraz
Stellenbosch, 2019 € 5.25 / 32.00

Barón de Ley Club Privado
Tempranillo, Rioja, 2019 € 5.75 / 35.00

La Belle Enseigne
Malbec, Languedoc, 2019 € 5.75 / 35.00

Bodega Numanthia Termes
Torro, Castilla y Leon, 2020 € 50.00

Delaire Graff Estate 'Botmaskop'
Cabernet Sauvignon, Stellenbosch, 2019 € 69.00

Cloudy Bay
Pinot Noir, Marlborough, 2018 € 75.00

Luigi Einaudi, Barolo Ludo
Nebbiolo, Piemonte, 2018 € 99.00

DESSERT WINES / PORT

Château Violet, Sauternes
2016 € 9.00

Giovanni Almondo, Brachetto € 8.00

Tawny 10Years Old Port Taylor's
blend selected by Alliance Gastronomique € 8.50

Recommended wines



Proud

We are very proud that our Bistro Nijeholt has become a favorite for guests from the region and our hotel guests. For the sixth year in a row, our Bistro has been awarded with a BIBGOURMAND, which is a recognition of an excellent price-quality combination. We are proud of this recognition!

BIB GOURMAND